

TOMMASI

(Above) The Tommasi family owns vineyards on the most prestigious hillsides of the appellation: "La Groletta," "Conca d'Oro" and "Ca' Florian."



Amarone della Valpolicella Classico 2018

Veneto, Italy

ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

WINE

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. The grapes come from the family's choicest plots in Valpolicella Classico.

VINEYARD

Vine Planting: The vines are grown in two vineyards located in the five key valleys in the Valpolicella Classico area: La Groletta, a south-facing hillside vineyard close to Lake Garda, and Conca d'Oro, a terraced vineyard which translates to "the golden shell."

WINEMAKING

Variety: 50% Corvina, 30% Rondinella, 15% Corvinone, 5% Oseleta

Drying: After harvest, the grapes are placed on small racks in a large grape-drying room known as a fruttai, where they are dried by the cool autumn and winter breezes until the following February. Over these months the grapes lose about 50% of their weight, concentrating the level of natural sugar.

Fermentation: 20 days, stainless steel

Aging: 36 months / 35 hl Slavonian oak casks, 12 months in bottle

Alcohol: 15.0%

Residual Sugar: 5.58 g/L

VINTAGE

Budding took place during the first week of April and flowering was a few days earlier than the historical average. The slightly delayed veraison ended in mid-August. The high temperatures in August, above the seasonal average, allowed a good ripening of the grapes and an acceleration of the ripening itself, resulting in an earlier harvest, right at the beginning of September. Grapes displayed high polyphenols and great acidity levels. Valpolicella wines from vintage 2018 offer interesting and complex fruit aromatics and, in particular, the Amarone Classico has a marked acidity that gives freshness and great aging potential.

94

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"Savory berries and dried blackberries on the nose, together with oranges, dark chocolate and dry earth. Full-bodied and fine-grained palate, with a tight structure and fantastic balance, which indicates good aging potential. Long and savory, yet reserved. A textbook Amarone with freshness, savouriness and concentration." - J.S., 8/2022

94

Vinous

91

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